

Lorine Cormier

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PROFILE

Experienced Chef with 8+ years focusing on Catering. Known for menu innovation.

SKILLS

Cuisine Styles

Italian • French • Asian Fusion

Kitchen Skills

Sauce-making • Baking • Menu Design

Operations

HACCP • Supplier Negotiation

Soft Skills

Team Leadership • Time Management • Training

EMPLOYMENT HISTORY

Sous Chef — Fadel LLC (Apr 2025 - Present)

- Catered private events for up to 180 guests with 95%+ client satisfaction.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.

Private Chef — Price, Sawayn and Stoltenberg (Jul 2025 - Present)

- Catered private events for up to 113 guests with 95%+ client satisfaction.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.

Private Chef — Rutherford, Champlin and Sauer (May 2024 - May 2024)

- Catered private events for up to 194 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.

Private Chef — Ankunding, Legros and Lebsack (Oct 2025 - Jan 2026)

- Maintained food cost under 32% with vendor negotiations and waste controls.
- Catered private events for up to 267 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.

Private Chef — Pagac, Wisoky and Murphy (May 2025 - Present)

- Catered private events for up to 155 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 15% through optimized dish pricing.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Kohler - Terry College (2012)